

# INTERNOTR.E

plant-based cucina

## SMALL

### PURPLE CABBAGE

slice of purple cabbage, baked in the oven served on a cream of broccoli and decorated with pecans, toasted seeds and fresh herbs

(ALL. 8-11)

11

### BRUSCHETTA

salmon carrots on Antica Bontà wholemeal bread accompanied by avocado mash and cashew and almond cream (ALL. 1-3-8)

13

### AGRETTI SALAD

a nest of blanched agretti and chickpeas, garnished with pecans, dried cranberries and paprika (ALL. 8-11)

12

### CHEESE SELECTION

a selection of vegetable cheeses accompanied by sweet and sour vegetables and fruit compote

(ALL. 5-8-9-10-11)

16

## LARGE

### ORIENT EXPRESS

our interpretation of the Middle Eastern meze composed of hummus and falafel, sweet and sour cabbage, seasonal vegetables, yogurt sauce with tahini (ALL. 6-8-11)

15 (+1 artisanal focaccia)

### BURGER

semi-wholemeal bread, protein ball of broccoli legumes and a mayonnaise with peppers and baked potatoes (ALL. 1-6-8-11)

15

### RISOTTO

Carnaroli rice creamed with spinach and black cabbage cream, soy cream and toasted hazelnuts (ALL. 1-6-8)

14

### SPAGHETTONI PRIMAVERA

Massi Method spaghetti, sautéed with pea and mint cream, salicornia, lemon zest and slightly spicy glazed almonds (ALL. 1-6-8)

14

## CLASSICS

### FALAFEL

chickpea, parsley and onion meatballs accompanied by hummus and mixed salad (ALL.5-6-8)

8.5

### PINK HUMMUS

chickpeas, garlic, tahini, beetroot powder and chips + artisanal focaccia (ALL. 1-5-6-8)

12

### POTATOES ROMAGNA STYLE

steamed, baked and fried potatoes served on veg mayo, sweet and sour red onion petals, pink pepper, nori seaweed and salicornia (ALL. 6)

12

## TASTE

### 3 COURSE COURSE

€25

### 5 COURSE MEAL

(4 savory + 1 sweet)

€45

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Your tasting itinerary to choose from for an experience between classics and novelties.

The choice of a tasting menu is to be considered the same for the entire table.